



## MOREL BOATS

10 oz. fresh, cleaned morels  
OR ½ oz. dried morels

2 oz. Parma ham  
very thinly sliced,  
cut into thin strips

2-3 shallots, chopped  
1 Tbsp. flour  
1 Tbsp. chopped parsley  
Salt/pepper  
3 drops Tabasco

4 Tbsp. butter  
3-4 Tbsp. warm milk  
14 oz. frozen puff pastry,  
thawed, OR individual  
puff pastries

**Now We're  
Cookin'!**  
with  
Martha Daniels

If using dried morels, soak in lukewarm water 20 minutes, then drain, keeping the liquid.

Fry shallots in butter until half-cooked. Add strips of ham & morels. Continue cooking until shallots are golden. Add flour and cook another 2 minutes. Add enough liquid drop by drop to obtain a fairly stiff sauce, stirring constantly (use milk and EITHER morel soaking liquid OR water). Add Tabasco, salt, pepper, parsley.

Roll out puff pastry to ¼" thick & use it to line muffin pans OR use individual puff pastries. Bake according to package directions. Fill with prepared filling, then return them to oven for another 10 minutes, or until warm. Serves 4.